





一帆风顺 龙年如意宴 HAPPINESS SET MENU

\$88.00++ | per person (min. 2 persons) 每位 (两位起)

金龙捞生

Yellowtail Fortune Yu Sheng

黄焖海味羹

Double-boiled Seafood Treasures in Superior Golden Broth

干烧虾球伴澳州芦笋

Sautéed Deshelled Prawn with Australian Asparagus in Beijing Style

发财伊比利亚红烧肉伴天白菇扣10头鲍鱼时蔬

Braised Iberico Pork Belly and White Shiitake Mushroom accompanied with 10-head Abalone and Seasonal Vegetables

鲜拆蟹肉蟹皇鸳鸯米粉

Braised Duo Vermicelli with Crab Meat and Crab Roe

青柠香茅冻拼椰丝年糕

Chilled Lemongrass Jelly accompanied with Steamed Nian Gao with Shredded Coconut



二龙腾飞龍鳳呈祥宴 FORTUNE SET MENU

脆金龙捞生

Crispy Golden Eel and Yellowtail Yu Sheng

红烧蟹肉龙牙燕羹

Double-boiled Bird's Nest and Crab Meat Bisque

酱蒸智利鳕鱼

Steamed Chilean Cod in Chef's Signature Sauce

蚝皇五头鲍鱼扣天白菇西兰花

Braised 5-head Abalone with White Shiitake Mushroom and Broccoli

荷香开边澳龙糯米饭(半只)

Steamed Australian Lobster with Glutinous Rice in Lotus Leaf (half piece)

雪影鲜果露拼龙叶珠金元宝

Mixed Fruits with Soursop accompanied with Ingot Nian Gao with Dried Longan

三星报喜 鱼跃龙门宴 HARMONY SET MENU

脆金龙捞生 Crispy Golden Eel and Yellowtail Yu Sheng

> 蜜瓜麦冬炖清鸡汤 Double-boiled Chicken Soup with Melon and Winter Wheat

雅图聚宝盆菜 Ya Ge Prosperity Pei Cai

10-head abalone, fish maw, sea cucumber, black moss, golden oyster, dace fish, roasted duck, steamed chicken, dried scallop, fresh prawn, wax meat, pork trotter, pork tendon, celery, radish, Chinese cabbage, gluten puff, white shiitake mushroom, yam and beancurd sheets

10头鲍鱼, 花胶, 海参, 发菜, 沙井蚝, 鲮鱼肉, 烧鸭, 白切鸡, 干贝,鲜虾, 腊肉,元蹄, 蹄筋 西芹, 白萝卜, 天津白菜, 豆根, 天白姑, 芋头, 百叶结

葱香五谷饭或丝苗白饭

Accompanied with Five Grains Brown Rice

Or

Fragrance Steamed White Rice

雪影鲜果露拼龙吐珠金元宝

Mixed Fruits with Soursop accompanied with Ingot Nian Gao with Dried Longan



四方来财 龙马精神宴 PROSPERITY SET MENU

脆金龙捞生

Crispy Golden Eel and Yellowtail Yu Sheng

松茸菌石斛瑶柱炖法国安心鸡

Double-boiled 'An Xin' Chicken Soup with Matsutake Mushroom, Dendrobium Stem and Conpoy

10头鲍鱼伊比利亚宝塔肉

Braised 10-head Abalone with Pagoda Iberico Pork Belly and Preserved Mustard

红班(香骨、双松红班球)

Red Garoupa (Crispy Bone and Sautéed Sliced Fish with Pine Nuts and Truffle)

蚝皇金蚝福袋扒天白菇时蔬

Braised Golden Oyster Fortune Bag with Black Moss, White Shiitake Mushroom and Seasonal Vegetables

佛砵XO酱芦笋百合爆炒竹蚌

Sautéed Bamboo Clam, Lily Bulb and Asparagus with X.O. Sauce in Crispy Yam Ring

葱香腊味五谷糯米饭

Steamed Five Grains and Glutinous Rice with Chinese Sausages and Sprinkled with Crispy Shallot

元宝酥拼大吉大利

Yam and Nian Gao Ingot-shaped Pastry accompanied with Yuzu Snowskin Mochi



五谷丰登 龙腾虎跃宴 ABUNDANCE SET MENU

脆金龙捞生 Crispy Golden Eel and Yellowtail Yu Sheng

鲍翅菜胆炖翅骨汤 Double-boiled Superior Shark's Fin in Shark's Bone Cartilage Soup

清蒸大笋壳 Steamed Marble Goby in Hong Kong Style

发财金蚝扣五头鲍鱼西兰花 Braised 5-head Abalone with Golden Oyster accompanied with Broccoli

> 茅台香酥火焰鸭 Fiery Maotai Crispy Bone Duck

虾籽煎酿猪婆参 Pan-fried Stuffed Sea Cucumber with Shrimp Roe

> 双柱鲍汁荷香饭 Steamed Lotus Leaf Fragrance Rice with Conpoy in Abalone Sauce

杏汁桃胶炖雪蛤拼大吉大利 Almond Paste with Hasma and Peach Resin accompanied with Yuzu Snowskin Mochi





六福顺安 龙翔虎跃宴 SUCCESS SET MENU

脆金龙捞生 Crispy Golden Eel and Yellowtail Yu Sheng

火燑法国安心鸡炖鲍翅 Double-boiled Shark's Fin Soup with 'An Xin' Chicken and Jin Hua Ham

发财金蚝福袋扣五头鲍鱼澳州芦笋 Braised 5-head Abalone with Golden Oyster Fortune Bag accompanied with Australian Asparagus

> 港蒸红班 Steamed Red Garoupa in Hong Kong Style

宫廷八宝葫芦鸭 Royal Eight Treasures Gourd-shaped Stuffed Duck

> 火焰茅台醉生虾 (600g) Fiery Maotai Drunken Prawn

姜葱澳龙焖香港竹升面 Stewed Hong Kong Noodles with Australian Lobster

万寿果炖龙牙燕拼大吉大利 Chilled Bird's Nest in Hawaiian Papaya accompanied with Yuzu Snowskin Mochi

生龙活虎 健康长寿素宴 LONGEVITY VEGETARIAN SET MENU

素鹅捞生

Vegetarian Goose Yu Sheng

椰盅松茸菌炖养生汤

Double-boiled Matsutake Mushroom Soup in Young Coconut

素鲍鱼福袋天白菇扒西兰花

Braised Mocked Abalone Fortune Bag accompanied with White Shiitake Mushroom and Broccoli

佛砵双松百合爆炒芦笋

Sautéed Lily Bulb, Asparagus and Pine Nuts with Truffle in Crispy Yam Ring

干烧野菌伊府面

Stewed Ee-fu Noodles with Wild Mushroom

万寿果炖雪莲拼大吉大利

Chilled Snow Lotus Seed in Hawaiian Papaya accompanied with Yuzu Snowskin Mochi





Dine In Reservation

Scan the QR code or visit, www.orchidhotel.com.sg/offers/ya-ge-2024-lunar-new-year

For enquiries or corporate order, speak with us at 6818 6831 / (WhatsApp) +65 8031 6831 or email: yage@orchidhotel.com.sg

Level 3, Orchid Hotel (1 Tras Link, So78867)

Lunch: 11.30am to 2.30pm | Dinner: 5.30pm to 10pm

Dinner (9th Feb): 5.30pm to 7.30pm (1st seating) | 8.00pm to 10.00pm (2nd seating)

Terms and Conditions

- Set menus are available for dine-in from 15 Jan to 24 Feb 2024.
- Deposit is required to secure reservations. In the event of cancellation, deposit will be forfeited.
- Prices are subject to 10% service charge & prevailing goods and services tax.
- All menus are not applicable with any discounts, promotions, vouchers or privileges.
- Ya Ge management reserves the right to amend the terms and conditions without prior notice. The management reserves the right to substitute dish(s) of equal or greater value without prior notice due to ingredient supply shortage.

All images are for reference only. Presentation and serving portion may vary. Ya Ge's management reserves the right to amend or change all terms and conditions without prior notice.



